

EN User manual

Oven

# USER MANUAL

ZOB 383

*la vita è bella*  
**ZANUSSI**  
ITALIAN SINCE 1916

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Subject to change without notice



## Safety information

Before the installation and use, read this manual carefully:

- For your personal safety and the safety of your property
- For the respect of the environment
- For the correct operation of the appliance.

Always keep these instructions with the appliance also if you move or sell it.

The manufacturer is not responsible if incorrect installation or use results in damage.

### Children and vulnerable people safety

- Do not let persons, children included, with reduced physical sensory, reduced mental functions or lack of experience and knowledge to use the appliance. They must have supervision or instruction for the operation of the appliance by a person who is responsible for their safety.
- Keep all packaging away from children. There is the risk of suffocation or physical injury.
- Keep children and small animals away from the appliance when the door is open or the appliance is in operation. There is the risk of injury or other permanent disability.
- If the appliance has Switch-on lock or Key lock function, use it. It prevents children and small animals from accidental use of the appliance.

### General safety

- Do not change the specifications of this appliance. There is the risk of injury and damage to the appliance.
- Do not let the appliance stay unattended during operation.
- Switch off the appliance after each use.

### Installation

- Only an approved electrician can install and connect the appliance. Contact an approved service centre. This

is to prevent the risks of structural damage or physical injury.

- Make sure that the appliance is not damaged because of transport. Do not connect a damaged appliance. If necessary, contact the supplier.
- Remove all packaging, stickers and layers from the appliance before first use. Do not remove the rating plate. It can invalidate the guarantee.
- Fully obey the laws, ordinances, directives and standards in force in the country where you use the appliance (safety regulations, recycling regulations, electrical or gas safety rules etc.).
- Make sure that the appliance is disconnected from the power supply during the installation.
- Be careful when you move the appliance. The appliance is heavy. Always use safety gloves. Do not pull the appliance by the handle.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- You must have correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The shock protection parts must be fixed in such a way that they cannot be undone without tools.
- Some parts of the appliance carry current. Close the appliance with furniture and make sure that there are no free spaces. It prevents electrical shock because you cannot accidentally touch dangerous parts.
- Before the installation, make sure that the kitchen cabinet has the recess dimensions applicable.
- Make sure that the appliance is installed below and adjacent safe structures.
- Keep the minimum distances to the other appliances and units.

- Install the appliance with its back and one side close to the higher appliance. The other side must be close to appliance with the same height.
- The appliance cannot be positioned on a base.
- Built in ovens and built in cooking surfaces are attached with special connection system. To prevent damage to the appliance, only use an appliance with the appliances from the same manufacturer.

### Electrical connection

- The appliance must be earthed.
- Make sure that the electrical data on the rating plate agree with your domestic power supply.
- Information on the voltage is on the rating plate.
- Always use a correctly installed shockproof socket.
- When you connect electrical appliances to mains sockets, do not let cables touch or come near the hot appliance door.
- Do not use multi-way plugs, connectors and extension cables. There is the risk of fire.
- Do not replace or change the mains cable. Contact the service centre.
- Make sure not to squash or cause damage to the mains plug (if applicable) and cable behind the appliance.
- Make sure that the mains connection is accessible after the installation.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug – if applicable.

### Use

- The appliance is only for domestic use. Do not use the appliance for commercial and industrial use.
- Only use the appliance for domestic cooking tasks. This is to prevent physical injury to persons or prevent damage to property.
- Do not use the appliance as a work surface or storage surface.
- Do not put flammable products or items that are wet with flammable products, and/or fusible objects (made of plastic or aluminium) in, near or on the appliance. There is the risk of explosion or fire.
- The interior of the appliance becomes hot during use. There is the risk of burns. Use gloves when you insert or remove the accessories or pots.
- Be careful when you remove or install the accessories to prevent damage to the oven enamel.

- Always stay away from the appliance when you open the door while the appliance is in operation. Hot steam can release. There is the risk of skin burns.
- To prevent damage or discoloration to the enamel:
  - do not put any objects directly on the appliance floor and do not cover it with aluminium foil;
  - do not put hot water directly into the appliance;
  - do not keep moist dishes and food in the appliance after you finish the cooking.
- Discoloration of the enamel has no effect on the performance of the appliance
- Do not use this appliance if it is in contact with water. Do not operate the appliance with wet hands.
- Do not apply pressure on the open door.
- Always close the appliance door when you cook, even while grilling.

### Care and cleaning

- Before maintenance, switch off the appliance and disconnect the appliance from the power supply.
- Before maintenance, make sure that the appliance is cold. There is the risk of burns. There is the risk that the glass panels can break.
- Keep the appliance clean at all times. A build-up of fats or other foodstuff can result in a fire.
- Regular cleaning prevents the surface material from deteriorating
- For your personal safety and the safety of your property, only clean the appliance with water and a soap. Do not use flammable products or products that can cause corrosion.
- Do not clean the appliance with steam cleaners, high-pressure cleaners, sharp objects, abrasive cleaning agents, abrasive sponges and stain removers
- If you use an oven spray, follow the instructions from the manufacturer. Do not spray anything on the heating elements and the thermostat sensor.
- Do not clean the glass door with abrasive cleaning agents or metal scraper. Heat resistant surface of the inner glass can break and shatter.
- When the door glass panels are damaged they become weak and can break. You must replace them. Contact the service centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Do not clean catalytic enamel (if applicable).

## Oven lamp

- Disconnect the appliance from the power supply before the replacement of the oven lamp. There is the risk of electrical shock!

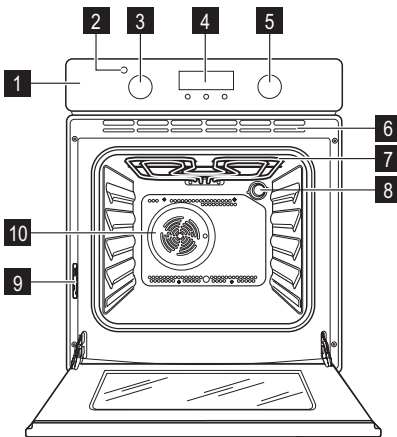
## Service centre

- Only an approved engineer can repair or work on the appliance. Contact an approved service centre.
- Use only original spare parts.

## Product description

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### General overview



## Disposal of the appliance

- To prevent the risk of physical injury or damage
  - Disconnect the appliance from the power supply.
  - Cut off the mains cable and discard it.
  - Discard the door catch. This prevents children or small animals from being closed inside of the appliance. There is the risk of suffocation.

- 1 Control panel
- 2 Temperature indicator
- 3 Temperature control knob
- 4 Display
- 5 Oven function control knob
- 6 Air vents for the cooling fan
- 7 Heating element
- 8 Oven lamp
- 9 Rating plate
- 10 Fan

## Oven accessories

- **Oven shelf**  
For cookware, cake tins, roasts.
- **Deep roasting pan**

- To bake and roast or as pan to collect fat.
- **The roasting pan grid**  
To put in the deep roasting pan.

## Before first use

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 **Warning!** Refer to "Safety information" chapter.

### Setting the time

-  The oven only operates after time set.



When you connect the appliance to the electrical supply or in case of a power cut, the Time function indicator flashes automatically.

To set the current time use "+" or "-" button. After approximately 5 seconds, the flashing stops and the display shows the time of day set.

**i** For time change you must not set an automatic function (Duration I-> or End ->) at the same time.







## Daily use

**!** **Warning!** Refer to "Safety information" chapter.



### Switching the Oven On and Off

1. Turn the oven functions control knob to an oven function.
2. Turn the temperature control knob to a temperature.

### Oven Functions

Oven function	Application
 OFF position	The appliance is OFF.
 Oven lamp	Lights up without any cooking function.
 Conventional cooking	Heats both from the top and bottom element. To bake and roast on one oven level.
 Top heating element	Heats only from the top of the oven. To finish cooked dishes.
 Bottom heating element	Heats only from the bottom of the oven. To bake cakes with crispy or crusty bases.
 Grill	To grill flat food items in small quantities in the middle of the shelf. To make toasts

### Preheating

1. Set function  and maximum temperature.
2. Run an empty oven for 45 minutes.
3. Set function  and maximum temperature.
4. Run an empty oven for 15 minutes.

This is to burn off any residue from the cavity surface. Accessories can become more hot than in normal use. During this period an odour and smoke can be emitted. This is normal. Make sure the airflow is sufficient.





### Initial Cleaning

- Remove all parts from the appliance.
- Clean the appliance before first use.

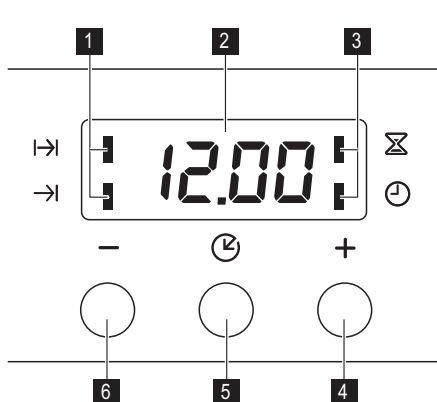
**!** **Caution!** Do not use abrasive cleaning agents! This can damage the surface. Refer to chapter "Care and Cleaning".

The temperature indicator comes on while the oven temperature increases.





3. To switch off the oven, turn the oven functions control knob and the temperature control knob to the Off position.





Oven function	Application
 Dual grill	The full grill element is on. To grill flat food items in large quantities. To make toasts.
 Thermal grilling	The grill element and the oven fan operate alternately and circulate hot air around the food. To cook large pieces of meat. <b>Maximum temperature for this function is 200 °C .</b>
 Fan cooking	To roast or roast and bake the food that requires the same cooking temperature, using more than one shelf, without flavour transference.
 Defrost	Thaws frozen food. The temperature control knob must be on off position.

## Display



- 1 Function Indicators
- 2 Time display
- 3 Function Indicators
- 4 Button "+"
- 5 Selector Button
- 6 Button "-"



Clock function	Application
 Time of day	Shows the time. To set, change or check the time.
 Minute minder	To set a countdown time. A signal sounds, after the time period is completed. <b>This function has no effect on the operation of the oven.</b>
 Duration	To set how long the oven has to be in operation.
 End	To set the switch-off time for an oven function.

**i** Duration  and End  can be used at the same time, if the oven is to be switched on and off automatically later. In this case first set Duration , then End .

## Setting the clock functions

1. Press the Selection button again and again until necessary function indicator flashes.




- To set the time for Minute minder , Duration  $\rightarrow$  or End  $\rightarrow$ , press "+" or "-" button. The related function indicator comes on. When the time period ends, the function indicator flashes and an acoustic signal sounds for 2 minutes.
-  With the functions Duration  $\rightarrow$  and End  $\rightarrow$  the oven switches off automatically.
- Press any button to stop the signal.
- Turn the oven function control knob and the temperature control knob to the Off position.

### Canceling the clock functions

- Push the Selection button again and again until necessary function indicator flashes.
- Push and hold button "-".

## Hints, tips and cooking tables

 **Warning!** Refer to "Safety information" chapter.

### Information on acrylamides

**Important!** According to the newest scientific knowledge, if you brown food (specially the one which contains starch), acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

- The appliance has four shelf levels. Count the shelf levels from the bottom of the appliance floor.
- You can cook different dishes on two levels at the same time. Place the shelves on level 1 and 3.
- The appliance has a special system which circulates the air and constantly recycles the steam. With this system you can to cook in a steamy environment and keep the food soft inside and crusty outside. It decreases the cooking time and energy consumption to a minimum.
- Moisture can condense in the appliance or on the glass doors. This is normal. Always stand back from the appliance when you open the appliance door while cooking. To decrease the condensation, run the appliance for 10 minutes before cooking.
- Wipe away moisture after every use of the appliance.
- Do not put the objects directly on the appliance floor and do not cover the components with aluminium foil when you cook. This can change the baking results and damage the enamel coating.

After some seconds the clock function goes out.

## Other Functions

### Cooling fan

When the appliance operates, the cooling fan switches on automatically to keep the surfaces of the appliance cool. If you switch off the appliance, the cooling fan continues to operate until the appliance cools down.

### Safety thermostat

To prevent dangerous overheating (due to incorrect use of the appliance or defective components), the oven has a safety thermostat, which interrupts the power supply. The oven switches back on again automatically, when the temperature drops.

### Baking cakes

- The best temperature for baking cakes is between 150°C and 200°C.
- Preheat the oven for approximately 10 minutes before baking.
- Do not open the oven door before 3/4 of the set cooking time is up.
- If you use two baking trays at the same time, keep one level empty between them.

### Cooking meat and fish

- Do not cook meat with weight below 1 kg. Cooking too small quantities makes the meat too dry.
- To keep the red meat well cooked outside and juicy inside set the temperature between 200°C-250°C.
- For white meat, poultry and fish set the temperature between 150°C-175°C.
- Use a dripping pan for very fatty food to prevent the oven from stains that can be permanent.
- Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.
- To prevent too much smoke in the oven during roasting, add some water into the dripping pan. To prevent the smoke condensation, add water each time after it dries up.

### Cooking times



Cooking times depend on the type of food, its consistency, and volume.

Initially, monitor the performance when you cook. Find the best settings (heat setting, cooking time, etc.) for your

cookware, recipes and quantities when you use this appliance.

## Baking and roasting table



### CAKES

TYPE OF DISH	Conventional cooking		Fan cooking		Cooking time [min]	Notes
	Level 	Temp [°C]	Level 	Temp [°C]		
Whisked recipes	2	170	2 (1 and 3)	160	45-60	In cake mould
Shortbread dough	2	170	2 (1 and 3)	160	24-34	In cake mould
Butter-milk cheese cake	1	170	2	160	60-80	In cake mould 26 cm
Apple cake (Apple pie)	1	170	2 left + right	160	100-120	2 cake moulds of 20 cm on the oven shelf
Strudel	2	175	2	150	60-80	On baking tray
Jam- tart	2	170	2	160	30-40	In cake mould 26 cm
Fruit cake	2	170	2	155	60-70	In cake mould 26 cm
Sponge cake (Fat-less sponge cake)	2	170	2	160	35-45	In cake mould 26 cm
Christmas cake/ Rich fruit cake	2	170	2	160	50-60	In cake mould 20 cm
Plum cake	2	170	2	160	50-60	In bread tin <sup>1)</sup>
Small cakes	3	170	3 (1 and 3)	160	20-30	On flat baking tray
Biscuits	3	150	3	150	20-30	On flat baking tray <sup>1)</sup>
Meringues	3	100	3	100	90-120	On flat baking tray
Buns	3	190	3	180	15-20	On flat baking tray <sup>1)</sup>
Choux	3	190	3	180	25-35	On flat baking tray <sup>1)</sup>
Plate tarts	3	180	2	170	45-70	In cake mould 20 cm
Victoria sandwich	1 or 2	180	2	170	40-55	Left + right in cake mould 20 cm

1) Preheat for 10 minutes.





## BREAD AND PIZZA

TYPE OF DISH	Conventional cooking		Fan cooking		Cooking time [min]	Notes
	Level 	Temp [°C]	Level 	Temp [°C]		
White bread	1	190	1	190	60-70	1-2 pieces, 500 gr one piece <sup>1)</sup>
Rye bread	1	190	1	180	30-45	In bread tin
Bread rolls	2	190	2 (1 and 3)	180	25-40	6-8 rolls on flat baking tray <sup>1)</sup>
Pizza	1	190	1	190	20-30	On deep roasting pan <sup>1)</sup>
Scones	3	200	2	190	10-20	On flat baking tray <sup>1)</sup>



1) Preheat for 10 minutes.



## FLANS

TYPE OF DISH	Conventional cooking		Fan cooking		Cooking time [min]	Notes
	Level 	Temp [°C]	Level 	Temp [°C]		
Vegetable flan	2	200	2	175	45-60	In mould
Quiches	1	190	1	190	40-50	In mould
Lasagne	2	200	2	200	25-40	In mould
Cannelloni	2	200	2	190	25-40	In mould
Yorkshire pudding	2	220	2	210	20-30	6 pudding mould <sup>1)</sup>



1) Preheat for 10 minutes.

## MEAT

TYPE OF DISH	Conventional cooking		Fan cooking		Cooking time [min]	Notes
	Level 	Temp [°C]	Level 	Temp [°C]		
Beef	2	200	2	190	50-70	On oven shelf and deep roasting pan
Pork	2	180	2	180	90-120	On oven shelf and deep roasting pan
Veal	2	190	2	175	90-120	On oven shelf and deep roasting pan
English roast beef rare	2	210	2	200	44-50	On oven shelf and deep roasting pan



TYPE OF DISH	Conventional cooking		Fan cooking		Cooking time [min]	Notes
	Level 	Temp [°C]	Level 	Temp [°C]		
English roast beef medium	2	210	2	200	51-55	On oven shelf and deep roasting pan
English roast beef well done	2	210	2	200	55-60	On oven shelf and deep roasting pan
Shoulder of pork	2	180	2	170	120-150	On deep roasting pan
Shin of pork	2	180	2	160	100-120	2 pieces on deep roasting pan
Lamb	2	190	2	190	110-130	Leg
Chicken	2	200	2	200	70-85	Whole on deep roasting pan
Turkey	1	180	1	160	210-240	Whole on deep roasting pan
Duck	2	175	2	160	120-150	Whole on deep roasting pan
Goose	1	175	1	160	150-200	Whole on deep roasting pan
Rabbit	2	190	2	175	60-80	Cut in pieces
Hare	2	190	2	175	150-200	Cut in pieces
Pheasant	2	190	2	175	90-120	Whole on deep roasting pan



## FISH

TYPE OF DISH	Conventional cooking		Fan cooking		Cooking time [min]	Notes
	Level 	Temp [°C]	Level 	Temp [°C]		
Trout/Sea bream	2	190	2 (1 and 3)	175	40-55	3-4 fishes
Tuna fish/Salmon	2	190	2 (1 and 3)	175	35-60	4-6 fillets

## Grilling



-  Preheat the empty oven for 10 minutes, before cooking.

TYPE OF DISH	Quantity		Grilling		Cooking time in minutes 	
	Pieces	g	level 	Temp. (°C)	1st side	2nd side
Fillet steaks	4	800	3	250	12-15	12-14
Beef steaks	4	600	3	250	10-12	6-8
Sausages	8	/	3	250	12-15	10-12

TYPE OF DISH	Quantity		Grilling		Cooking time in minutes 	
	Pieces	g	level 	Temp. (°C)	1st side	2nd side
Pork chops	4	600	3	250	12-16	12-14
Chicken (cut in 2)	2	1000	3	250	30-35	25-30
Kebabs	4	/	3	250	10-15	10-12
Breast of chicken	4	400	3	250	12-15	12-14
Hamburger	6	600	3	250	20-30	
Fish Fillet	4	400	3	250	12-14	10-12
Toasted sandwiches	4-6	/	3	250	5-7	/
Toast	4-6	/	3	250	2-4	2-3

### Thermal grilling

 **Warning!** Use this function with a maximum temperature of 200°C.


TYPE OF DISH	Quantity		Grilling		Cooking time in minutes 	
	Pieces	g	level 	Temp. (°C)	1st side	2nd side
Rolled joints (turkey)	1	1000	3	200	30-40	20-30
Chicken (cut in two)	2	1000	3	200	25-30	20-30
Chicken drumsticks	6	-	3	200	15-20	15-18
Quail	4	500	3	200	25-30	20-25
Vegetable gratin	-	-	3	200	20-25	-
pieces. Scallops	-	-	3	200	15-20	-
Mackerel	2-4	-	3	200	15-20	10-15
Fish slices	4-6	800	3	200	12-15	8-10

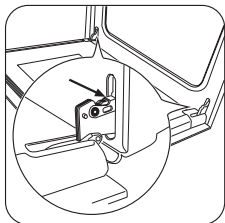
### Care and cleaning

 **Warning!** Refer to "Safety information" chapter.

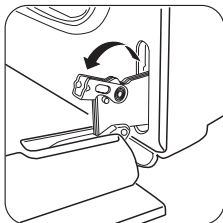
#### Cleaning the oven door

The oven door has two panels of glass installed one behind the other. You can remove the glass panel to clean it.

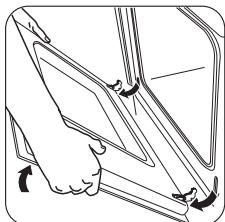
 The oven door can close if you try to remove the internal panel of glass before you remove the oven door.



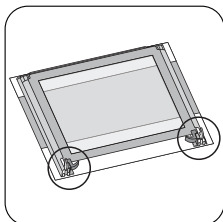
**1** Open the door fully and hold the two door hinges.



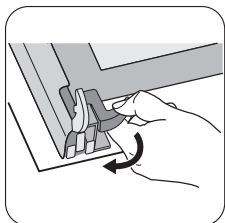
**2** Lift and turn the levers on the two hinges.



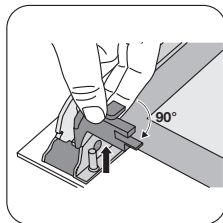
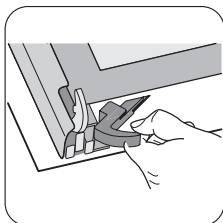
**3** Close the oven door to the first opening position (halfway). Then pull forward and remove it from its seat. Place the door on a stable surface protected by a soft cloth.



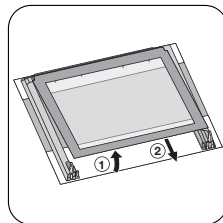
**4** Place the door on a stable surface protected by a soft cloth.



**5** Release the locking system to remove the internal panel of glass.



**6** Turn 2 fasteners by 90° and remove them from their seats.



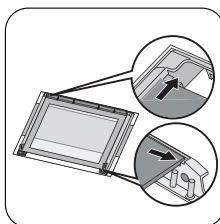
**7** Carefully lift and remove the panel of glass.

Clean the glass panel with water and soap. Dry the glass panel carefully.

### Installing the door and the glass panel

After cleaning, install the glass panel in opposite order. Make sure that when you install the internal panel with a decorative frame, the screen-printing is on the outer side. Make sure that the surface of the glass panel frame is not rough when you touch it.

Make sure that you put the internal panel of glass to the correct seats (refer to the picture).



### Replacing the oven light bulb/cleaning the glass cover

**Warning!** Be careful! There is the risk of electrical shock!

1. Turn the glass cover anti-clockwise to remove it.
2. Clean the glass cover.
3. Replace the oven light bulb with applicable 300°C heat-resistant oven light bulb. New oven light bulb must have the same parameters as your previous one.
4. Install the glass cover.

## What to do if...

**Warning!** Refer to "Safety information" chapter.

Problem	Possible cause	Remedy
The oven does not heat up	The oven is not switched on	Switch on the oven
The oven does not heat up	The clock is not set	Set the clock
The oven does not heat up	The necessary settings are not set	Control the settings
The oven does not heat up	The fuse in the fuse box is released	Control the fuse. If the fuse is released more than one time, refer to a qualified electrician.
The oven lamp does not operate	The oven lamp is defective	Replace the oven lamp
Steam and condensation settle on the food and in the oven cavity	You left the dish in the oven for too long	Do not leave the dishes in the oven for longer than 15-20 minutes after the cooking process ends
The display shows "12.00"	A power cut	Reset the clock

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the oven cavity.

We recommend that you write the data here:

Model (MOD.)

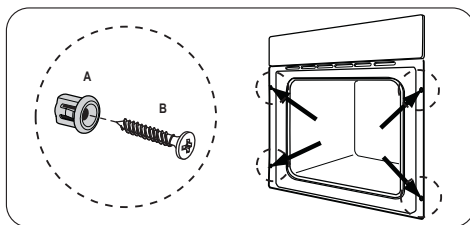
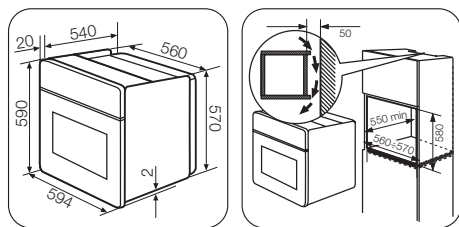
Product number (PNC)

Serial number (S.N.)

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## Installation

**Warning!** Refer to "Safety information" chapter.



### Electrical installation

**Important!** The manufacturer is not responsible if you do not obey the safety precautions from chapter "Safety".


This appliance is supplied without a main plug and a main cable.

Applicable types of cables for Europe: H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F

## Applicable types of cables for UK only

Connection via	Min. size Cable/flex	Cable/flex type	Fuse
<ul style="list-style-type: none"><li>• 13 A socket outlet</li><li>• 13 A spur box</li></ul>	2,5 mm <sup>2</sup>	Three core butyl insulated	13 A min.
Oven Control Circuit	2,5 mm <sup>2</sup>	PVC/PVC twin and earth	15 A min. 20 A min.

## Environment concerns

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed

information about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product.



### Packaging material

The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.





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